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HOMEMAKERS' CHAT

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U. S. DEPARTMENT
OF AGRICULTURE
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "Storing Home Canned Foods" ... Information from canning specialists of the U. S. Department of Agriculture

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Even though your home canned food is as "pretty as a picture" ... you don't need to give it picture lighting. On the contrary...for safe keeping...store home canned food in a place' that's cool, dry and dark.

Canning specialists of the U. S. Department of Agriculture say the best method for storing home canned food is on sturdy well-braced shelves. And if you're putting up shelves for canned food this summer...here's something to keep in mind. Make the shelves far enough apart to allow for circulation of the air and for convenience in storing the jars. A good way to figure this...is to leave about a two inch space above the jars. For example...set shelves for quart jars about nine and a half inches apart...shelves for pint jars about seven and a half inches apart. Shelves twelve inches apart will give you room to store number two and a half tin cans double-deck style.

Have you considered how much storage space you'll need for the home canned foods you'll put up this season? Begin your rough estimate by listing the canned foods you now have on hand. You can store two rows of quart or pint jars - front to back - on a shelf twelve inches wide. If you arrange jars this way...you may count on storing 20 jars on four feet of shelf space. (The same amount of space - one foot wide and four feet long - will hold 44 tin cans, size two and a half, stored double deck and two rows to the shelf.)

Something else. When you're cleaning the storage area and rearranging the shelves...move the older jars to the front so they'll be used first. You'll save time if you keep the main storage shelves supplied with a variety of foods. This is especially helpful if you find it necessary to store some of your canned food in boxes or some other place. And another time-saver is a key list or inventory of your canned foods. Post the list in a convenient place on the back of the pantry door. You'll find it easy to store jars in an orderly fashion. What's more...the list will save a searching party later when you're looking for a special jar.

